

TO START

PASTRY BASKET

seasonal preserves / organic butter 14

SEASONAL FRUIT

market berries / citrus 15

OATMEAL

anson mills steel-cut oats / cinnamon roasted apple
coconut sugar 14

HOUSE MADE GRANOLA

lavender honey / greek yogurt 10
with market berries 14

SMOKED SALMON CROSTINI

dill / meyer lemon farmer's cheese / cucumber 15

TUNA TARTARE

ahi tuna / avocado / soy citrus vinaigrette / taro chips 21

BUTTERMILK OATMEAL PANCAKES

blueberry compote / mascarpone whipped cream
organic maple syrup 15

BRIOCHE FRENCH TOAST

market berries / roasted pecans / spiced maple syrup 17

BELGIAN WAFFLE

market berries / vanilla whipped crème fraiche
bourbon-maple 16

SALADS

TUNA NICOISE

grilled ahi tuna / fingerling potatoes / hard boiled egg
green beans 18

JUMBO LUMP CRAB SALAD

butter lettuce / avocado / citrus-ginger vinaigrette 18

BABY KALE & ROMAINE CAESAR

parmesan dressing / crispy capers / garlic crouton 14

CHOPPED VEGETABLE SALAD

cucumber / radish / cherry tomatoes / feta
red wine vinaigrette 16

SIDES / 6

CHICKEN APPLE SAUSAGE

NUSKIE'S BACON

FRA'MANI GRIDDLED HAM

BREAKFAST POTATOES

TRUFFLE-CHEDDAR GRITS

HAND CUT HERB FRIES 8

HALF CUT PINK GRAPEFRUIT

ROSEMARY POTATOES & HAM 8

FRA'MANI BREAKFAST LINKS

EGGS & THINGS

OMELETTE

herb roasted mushrooms / cypress grove goat cheese
avocado / arugula 21

EGGS BENEDICT

poached eggs / shaved fra'mani rosemary ham
english muffin / hollandaise 21

LOBSTER BENEDICT

poached eggs / maine lobster / english muffin / hollandaise
smoked roe 24

SEASONAL FRITATTA

baby spinach / arugula / market vegetables
bellwether farms pepato cheese 19

STK & EGGS

prime filet medallion / two farm eggs / arugula
chimichurri butter 32

DUCK CONFIT CHILAQUILES

salsa verde / scrambled farm eggs / queso fresco 19

SHORT RIB HASH

yukon potato / bell pepper / asparagus / confit onions
poached egg 19

MAINS

OLD SCHOOL BURGER

brioche bun / dry aged angus beef / white cheddar / LTO 22

SHAVED FRA'MANI TURKEY & AVOCADO

grilled country bread / brie / garlic aioli / tomato 20

CR'Q MADAME

shaved tasso ham / saint andre cheese / mornay / fried egg 19

STEAK FRITES

grilled 10oz NY strip / hand cut garlic fries / chimichurri 34

SMOKED SALMON FLATBREAD

dill fromage blanc / red onion / capers / smoked salmon 19

PETIT SEAFOOD PLATTER 29

SHRIMP COCKTAIL

atomic cocktail sauce / lemon 19

Eat good food with good company

We support local farms - all-natural meat producers - ethically and sustainably fished seafood purveyors and use organic products whenever possible

EXECUTIVE CHEF, ROBERT LIBERATO